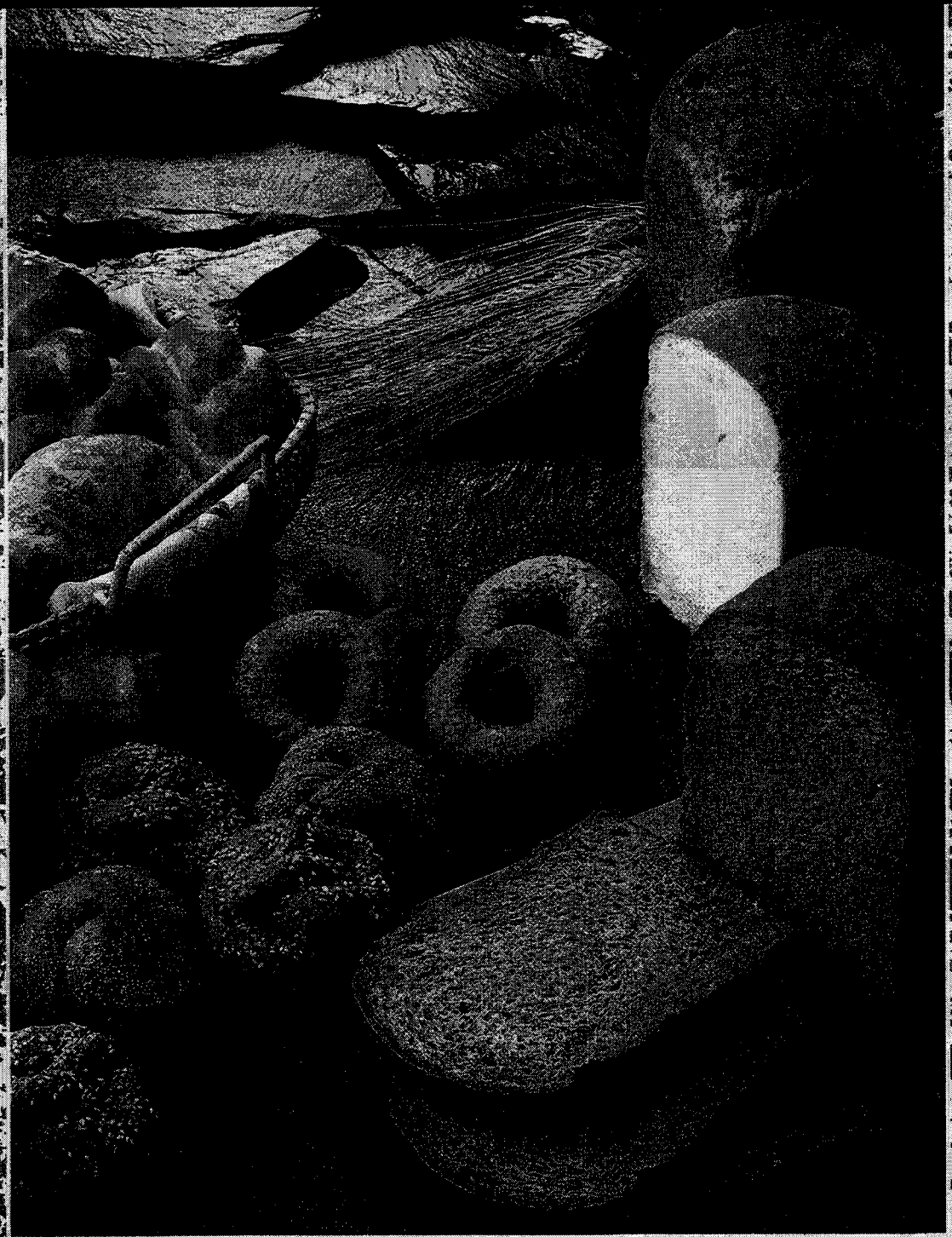
Bread Bakery™

Automatic Bread Maker

Operating Instructions & Recipes



Panasonic®

SD-BT35P

Thank you for purchasing the Panasonic *Bread Bakery*™, SD-BT55P.
For optimum performance and safety, please read these instructions carefully.
This unit is for household use only.

Table of Contents

Important Safeguards 3
Basic Principles when Baking with *Bread Bakery*™ . . . . . 4—10
—Basic Features 4
—Baking Processes . . . . . 4—5
—Ingredients . . . . . 6—9
—Basic Bread Formula 9
—Differences in Baking Results . . . . . 9—10
Parts Identification 11
Control Panel-Display/Functions 12
How to Use . . . . . 13—17
—Baking basic breads and whole wheat breads using the BAKE mode . . . . . 13—15
—Baking basic breads and whole wheat breads using the BAKE (RAPID) mode 15
—Baking basic breads using the BAKE (LIGHT) mode 16
—Baking basic breads and whole wheat breads using the timer 16
—Making dough using the DOUGH mode 17
Slicing and Storing the Bread 18
How to Clean 18
Leakage of Bread Ingredients from the Bread Pan 19
Specifications 19
Display Indications for Abnormal Conditions 20
Before Calling for Service . . . . . 21—22
Recipes . . . . . 23—37
—Basic Bake mode . . . . . 23—27
—Basic Dough mode . . . . . 28—33
—Whole Wheat Bake mode . . . . . 34—36
—Whole Wheat Dough mode 37
Problems and Causes on Breads Baked in Dough mode 38
Q & A 38

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Follow all warnings and instructions marked on the product.
3. Unplug this product from wall outlet when not in use and before cleaning. Do not immerse appliance in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the pan or kneading blade. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution.
4. Do not touch hot surfaces. Use mittens when handling hot materials, allow metal parts to cool before cleaning.
5. Close supervision is necessary when any appliance is used near children.
6. Do not allow anything to rest on power cord. Do not plug in cord where persons may walk or trip.
7. Do not operate any appliance with a damaged or frayed cord. Refer servicing of appliance to an authorized service center if unit should malfunction or be damaged in any manner.
8. This appliance is not intended for commercial use.
9. The use of attachments not recommended by manufacturer may cause damage or injury.
10. Avoid contacting moving parts.
11. Do not use outdoors. Do not use appliance for other than intended use.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
15. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

Note:

A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

B. Extension cords are available and may be used if care is exercised in their use.

C. If extension cord is used:
   (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
   and
   (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Basic Principles when Baking with *Bread Bakery*™

Basic Features

Choice of bread modes

BASIC . . . . . Crispy brown crust and tender interior. See individual recipe on how to bake basic white bread and a variety of wheat or rye breads.
WHOLE WHEAT . . Breads using 51% to 100% whole wheat flour.
Rich in fiber, vitamin B groups and vitamin E.
See individual recipe on how to bake a variety of whole wheat breads.

Choice of baking modes

BAKE . . . . . The unit automatically mixes ingredients, kneads the dough, rises it and bakes it.
BAKE (LIGHT) . . . The unit mixes ingredients, kneads the dough, rises it and automatically bakes it as in the BAKE mode, but the color of the crust will be a little lighter. (BASIC only).
(Types of ingredients in the recipes will determine the final color of the crust.)
BAKE (RAPID) . . . The unit mixes ingredients, kneads the dough rises it and automatically bakes it faster than the standard BAKE mode.
(The height of bread may be lower when baked in this mode.)
DOUGH . . . . . The unit automatically prepares dough for pizzas, dinner rolls, doughnuts, croissants, bagels, etc.

— A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread [BAKE and BAKE (LIGHT) modes only].
— The beeper sounds eight times when baking in the BAKE modes or rising (fermentation) of dough in the DOUGH mode is completed.
— Time required for each mode (when timer is not used) is as follows.

Bread mode	Baking mode	Time
BASIC	BAKE	4 hours
	BAKE (LIGHT)	
	BAKE (RAPID)	3 hours
	DOUGH	2 hours 25 minutes

Bread mode	Baking mode	Time
WHOLE WHEAT	BAKE	5 hours
	BAKE (RAPID)	3 hours
	DOUGH	3 hours 15 minutes

Baking Processes

Steps in Baking Bread

Manual Automatic

Conventional (Manual)

Measure Ingredients	Mix & Knead	Fermentation (Development of gas in the dough)	Punch (Release of gas. Dough relaxation.)	Divide (Divide the dough to equal portions)	Round (Round each portion into a ball)	Rest (Rest for further fermentation)	Shape & Place into Pan	Proof (Final fermentation)	Bake	Cool (Evaporation of vapor)	Store (Prevention from staling)

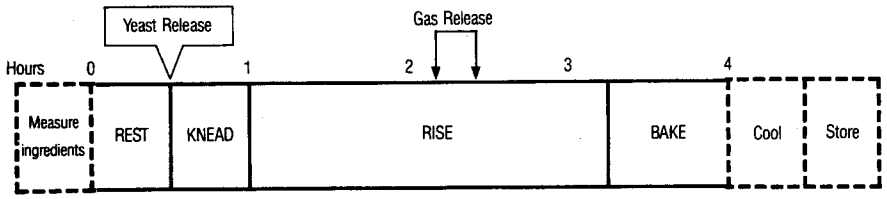
* Time required for each step will depend on factors such as room temperature, humidity, your oven, type of bread, type of ingredients, their quantity and quality.

Bread Bakery™

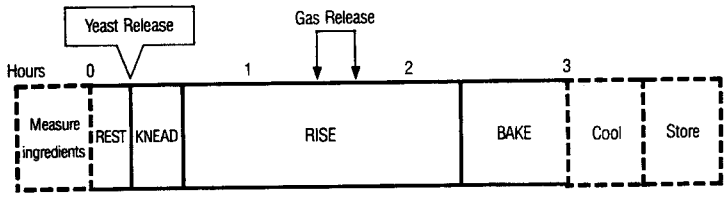
With *Bread Bakery*™, above steps from mixing to baking are automatic for BAKE modes.
For DOUGH modes, it is automatic from mixing to punching.

BASIC mode

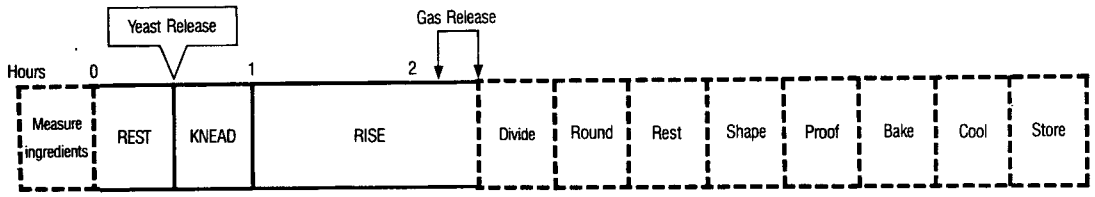
BAKE,
BAKE (LIGHT)
modes



BAKE (RAPID)
mode

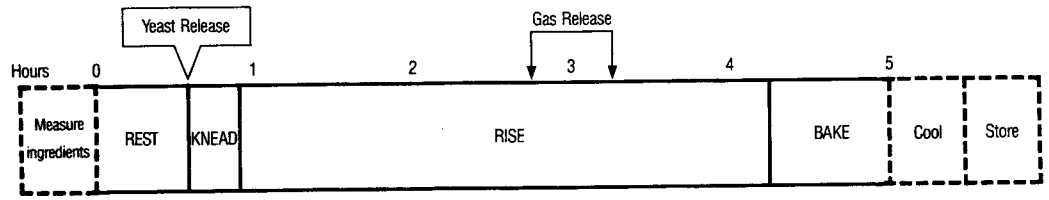


DOUGH mode

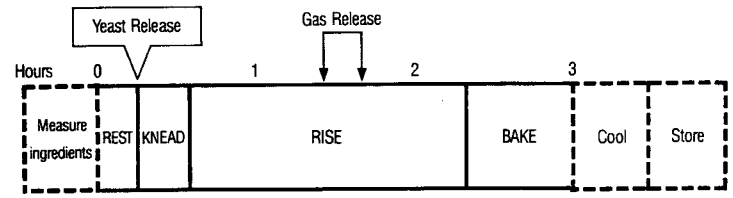


WHOLE WHEAT mode

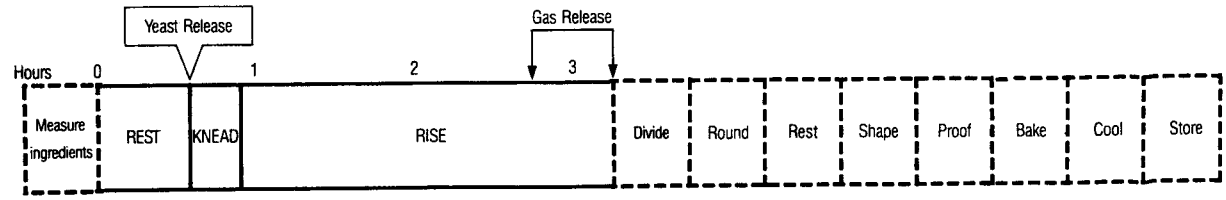
BAKE mode



BAKE (RAPID)
mode



DOUGH mode



* Time required for each step will depend on factors such as room temperature and humidity. For Dough mode, time will also depend on the oven you use.

For additional information, read instructions on the following pages.
Measuring of ingredients: P.10 #2.
Measuring to Baking: Refer to each recipe on P.23 to P.37.
Cooling: P.15 and P.17
Storing: P.18

Ingredients

Basic Ingredients

1. **Wheat flour:** Wheat flour provides the bulk and structure of bread. It is classified into two types, strong flours which are milled from hard wheat and weak flours which are milled from soft wheat. The difference between the two types of wheat is the content of proteins that form gluten ("gluten" is the important constituent of bread which provides its structure and its stretchy, chewy texture. Gas which is released during fermentation is trapped within the elastic network of gluten, thus making the dough rise. Gluten development takes place during dough kneading).

   Strong flours contain a high content of proteins necessary for the development of gluten. Bread flour is the major product within this category. Most of the recipes in this book call for this flour.
   Weak flours such as cake flour and pastry flour, are less in protein content and are suitable for products which have a light, crumby texture and do not require much gluten development.
   All purpose flour is used for many purposes, as the name suggests, in home baking. It is slightly weaker than bread flour and is used in this book in two recipes — It is blended with the bread flour and not used alone.
   Self rising flour is a white flour to which baking powder and sometimes salt have been added.

   Weak flours, all purpose flour and self-rising flour may not be substituted for bread flour in the included recipes.

   Whole wheat flour is made by grinding the entire wheat kernel, including the bran and germ. 100% whole wheat bread or breads containing a high percentage of whole wheat flour will be lower in height and heavier in texture than bread baked with a high percentage of bread flour. This is because the gluten strands are cut by the edges of bran flakes and the germ, rich in minerals, inhibits fermentation. In this book, many recipes for WHOLE WHEAT BAKE mode call for only whole wheat flour. If you are not pleased with the height and the texture of the bread, you could strengthen the bread by including white bread flour. (You must reduce the same amount of whole wheat flour so that the total amount of wheat flour would remain the same.) The life of whole wheat flour and its baked products is shorter than white bread flour and its baked products, because the included germ is high in fat, which can become rancid.

   Other flours:
   Rye flour contains some proteins but these do not form enough gluten to make the conventional fluffy dough. Therefore, bread baked with rye flour will be dense and heavy. A few recipes in this book call for rye flour. The highest percentage of rye flour included in these recipes is about 30% in proportion to wheat flour.
   Triticale flour is milled from hybrid grain of rye and wheat.
   Miscellaneous flour: Products milled from other grains are occasionally used in baked goods. These include corn meal, rice, millet, soy, oat, buckwheat and barley flours. Some of these flours are used in the included recipes.

2. **Sugars:** Sugars or sweetening agents have the following purposes in baking:
   * They add sweetness and flavor.
   * They create tenderness and fineness of texture.
   * They give crust color.
   * They contribute to keeping qualities by retaining moisture.
   * They provide food for yeast.

   Besides regular granulated sugar, brown sugar, honey and molasses are used in this book. A few recipes omit sugar(s) and include other ingredient(s) which act as sugar, such as fruit.
   Molasses is used for dark breads; those baked with whole wheat or rye flour. There are two types of molasses, sulfured and unsulfured. The difference is that sulfured molasses is a by-product of sugar refining while unsulfured molasses is not, and unsulfured has a less bitter taste. In the included recipes, the two molasses are used interchangeably.
   When using honey or molasses, remember that its liquid content must be included in the total additional liquid.

3. **Fats:** Following are the major purposes of fats in baking.
   * They tenderize the product and soften the texture.
   * They add flavor and richness.
   * They contribute to keeping qualities by retaining moisture.
   * They give flakiness to puff pastry.

   In the included recipes, butter (unsalted butter) is mainly used, being replaced occasionally by vegetable oil or shortening. Other fats such as margarine, may replace butter. Remember that these have a different flavor and texture as compared to butter.

4. **Milk and milk products:** Their main purposes are:
   * They enhance flavor.
   * They increase the nutritional value of bread.

   Milk solids include protein, lactose (milk sugar), and minerals. Major differences between fresh liquid milk and dried milk are as follows:

   Fresh liquid milk

   Whole milk.....about 88% water,
   4% fat,
   8% nonfat solids.

   Skim or nonfat milk...has had most or all of its fat removed.

   Dried milk

   Dried whole milk.....is whole milk that has been dried to powder.
   It contains fat which can become rancid.

   Nonfat dry milk..... is skim milk that has been dried to powder.

   Liquid milk and dried milk are not interchangeable because of the difference in fat and water content. Nonfat dry milk is recommended because of its convenience and cost. For storage, keep dry milk in the refrigerator.

5. **Salt:** Salt has the following functions in bread baking.
   * It strengthens gluten structure and makes the dough more elastic.
   * It inhibits yeast growth.

   Therefore, too much salt will inhibit fermentation whereas too little will result in a weak gluten structure. Both will result in a bread with low volume and poor texture. In any case, use ordinary table salt.

6. **Liquids:**

   Liquid is an important element in bread baking.
   A small difference in the quantity may affect the height and the texture of bread.
   In the included recipes, 69—74% of the flour weight equals the weight of liquids. The liquid content in other ingredients, such as molasses, eggs, fruits and vegetables must be accounted for when these are used as ingredients.

7. Leavening agents:

Yeast:

Yeast is a living organism, a microscopic plant which works as the leavening agent in bread baking. It acts on sugars and changes them into carbon dioxide gas and alcohol. This gas production causes the leavening or the "rise" of yeast dough. The alcohol evaporates during baking.

Yeast is available in two forms: compressed and dried. Dry yeast is available in two types: the type that requires preliminary fermentation and the type that is used dry and may be mixed with other ingredients.

For *Bread Bakery*™, use the latter type, either rapid rise or active dry. (You do not need to change the quantity according to rapid rise or active dry.)

Do not use the compressed yeast or dry yeast that requires preliminary fermentation. Do not dissolve yeast in warm water before use. It is placed dry in the yeast dispenser on the top lid, separated from other ingredients.

Yeast must be stored in the refrigerator for short term storage.

For longer storage, keep in the freezer.

Its reactions to temperature are as follows:

34°F..... Inactive (Storage temperature)
60°F to 70°F..... Slow action
70°F to 90°F..... Best growth (Fermentation and proofing temperatures for bread growth)
Above 120°F..... Yeast is killed

Chemical leaveners

Chemical leaveners are those that release gases produced by chemical reactions. Chemical leaveners used in this book are baking soda (sodium bicarbonate) and baking powder.

Other ingredients

Eggs:

When using egg in bread baking, its large water amount must be accounted for in the formula. An average size egg contains about 73% water.

For best results, weigh the egg without the shell. Calculate the amount of water in it by multiplying the weight of the egg by the percentage indicated above. Deduct this amount from the water amount indicated in the recipe.

Fruits:

Fruits may be added to bread products to make variations.

With fruits, sugar and water contents must be considered in the recipe, and these vary according to how they are processed. (Fresh, canned, dried, glacéd or in juice.) Total weight of fruits used should not exceed 13% of the flour weight.

Total weight of fruits = 0.13 x weight of flour

Vegetables:

Use as directed in the recipes. As with fruits, consider the content of water and sometimes sugar (such as when using pumpkin).

Like fruits, the total amount should weigh about 13% of the flour weight.

Total weight of vegetables (cooked) = 0.13 x weight of flour

Nuts:
Nuts may be used, but chop them to about 1/8 inch cubes. Use up to about 10% of the flour weight. The height of bread when nuts are used, may be low because the chopped nuts cut the gluten structure.

Spices:
Spices are used to add flavor to the bread.
Only small amounts (1/2 teaspoon to 1 teaspoon) are enough in the recipes.

Basic Bread Formula

In bread baking, the term "formula" is often used rather than the "recipe" of a bread. Each ingredient should fall into one or more of the categories discussed on the previous pages. A formula is an accurate balance or ratio of these ingredient categories. Knowing the formula, presenting the ratio of ingredient weights will be useful when adapting your own recipe. The formula of basic white bread and 100% whole wheat bread for this model is a follows:

	(Ratio)
wheat flour	100
sugar	5.6
butter	3.6
non-fat dry milk	2
salt	1.6
water	69
dry yeast	1

Differences in Baking Results

Baking results differ according to several factors including:
the environmental conditions, electricity fluctuation, choice of ingredients and their brands, measurement and quality. To avoid poor baking results, the following should be remembered.

1. **Bake at optimum temperature.**
   Temperature is one of the most important factors in bread baking. Although the *Bread Bakery*™ is designed to sense the temperature and automatically control the heating system during the entire process of baking, it should be remembered that best results may be obtained only if the room temperature is 41°F to 86°F. For best results, bake in a room between 68°F to 77°F.

   Temperature of ingredients will also affect the bread result. Although it is best to have all the ingredients the same temperature as the room temperature (that is, within the optimum temperature range), the temperature of ingredients are often very different to the room temperature. The temperature of water is easiest to adjust. Therefore, when the room temperature is very cold, between 41°F — 59°F, use warm water of 77°F to 95°F. It is not necessary to use cold water when the room temperature is hot (between 77°F and 86°F).

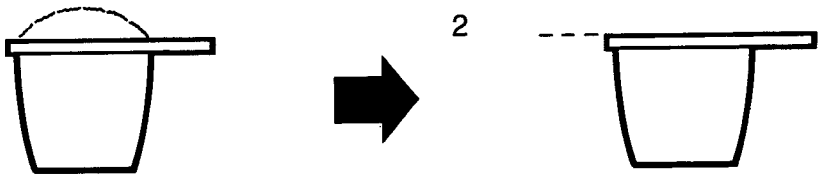
   Other environmental factors such as humidity and altitude may affect the bread result. In normal room humidity, the effect may be slightly seen in the color and the luster of the crust. Experimentation will be necessary regarding the correct amount of yeast to be used at different altitudes.

2. Measure the ingredients accurately.

Accurate measurement is essential in achieving good baking results. Weighing the ingredients would be more accurate than measuring them in cups. This is why the basic recipes for both white bread and 100% whole wheat bread are given in weight as well as in cup measurements. (See P.13 and P.17).

The only ingredients that may be appropriate in measuring by volume, that is, by cups and spoons, are liquids and very small quantities of dry ingredients, such as the yeast and spices. These are difficult to weigh by a kitchen scale. Even in such instances, measure the amount accurately by lightly spooning the ingredient into the measuring cup or the spoon of the desired size until the measure is more than full. Level the top with the straight edge of a metal spatula to remove the excess. Do not tap the bottom of the cup or spoon on the table to hold another scoop.

Correct way to measure using a measuring cup.



Scoop the ingredient until the cup is more than full.

Level the top with the straight edge of a metal spatula to remove the excess.

3. Always use fresh ingredients.

Check the date on the package before purchasing and use the ingredients before they become outdated. After opening the package, store in the refrigerator. Yeast should always be kept in the refrigerator regardless of whether or not its package is opened. Flour should be kept in a cool, dry place (below 68°F). If such a place is not available, store it in the refrigerator.

Yeast is one of the ingredients whereby you cannot determine its freshness through visual inspection. A quick way to check its life is to pour a teaspoon of yeast in a 1/4 cup of warm water of 105°F to 115°F with a teaspoon of sugar. Set aside for a few minutes. The yeast is dead or is not activating if foam does not cover the surface of water as the result of fermentation.

In such cases, *do not use the yeast packed in the same package, but open a fresh one.* For this reason, it is recommended that you buy the yeast in small amounts rather than in a large quantity.

4. Use the prescribed ingredients.

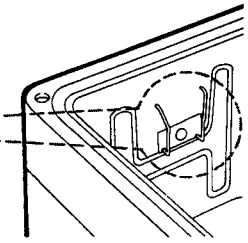
Ingredients other than those specified in the recipe should not be used. For further information on the ingredients read P.6 to P.9.

5. Electrical fluctuations will affect the height, the texture and the color of bread. It is recommended that you use the unit where the electricity supply is constant.

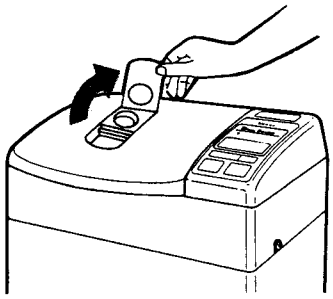
Parts Identification

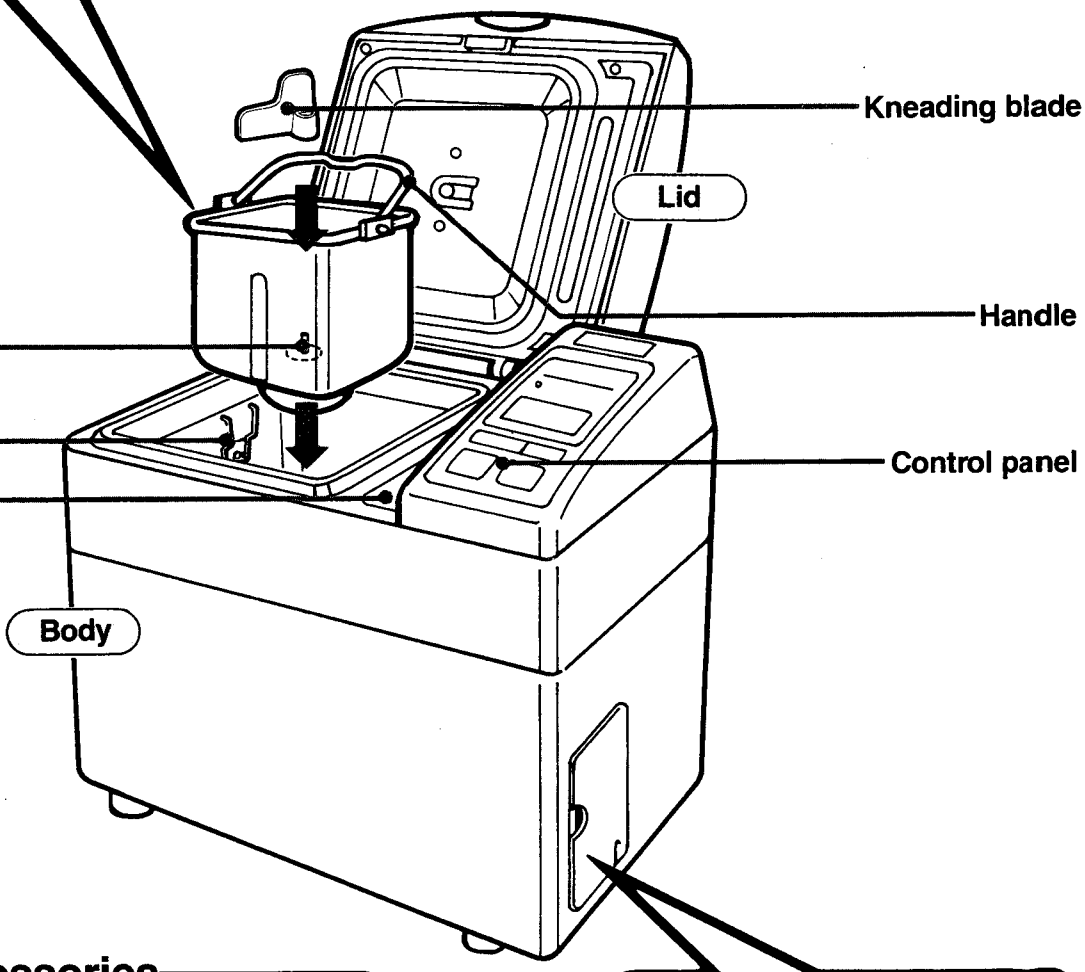
Bread pan
Place the pan all the way in, aligning it with the guides on the left and right of the oven area.
When removing, pull straight up, using the handle.

Be sure the pan contacts the bottom of the body and clicks into place.



Yeast dispenser
Located on the top of the lid.



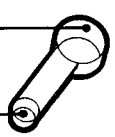


Accessories

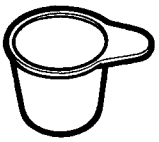
Measuring spoon
Use to measure sugar, salt, etc.

Tablespoon (approx. 15 mℓ)

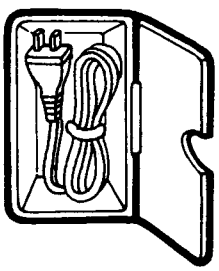
Teaspoon (approx. 5 mℓ)



Measuring cup
Use to measure liquids.
(1 cup/8 fl. oz./240 mℓ)



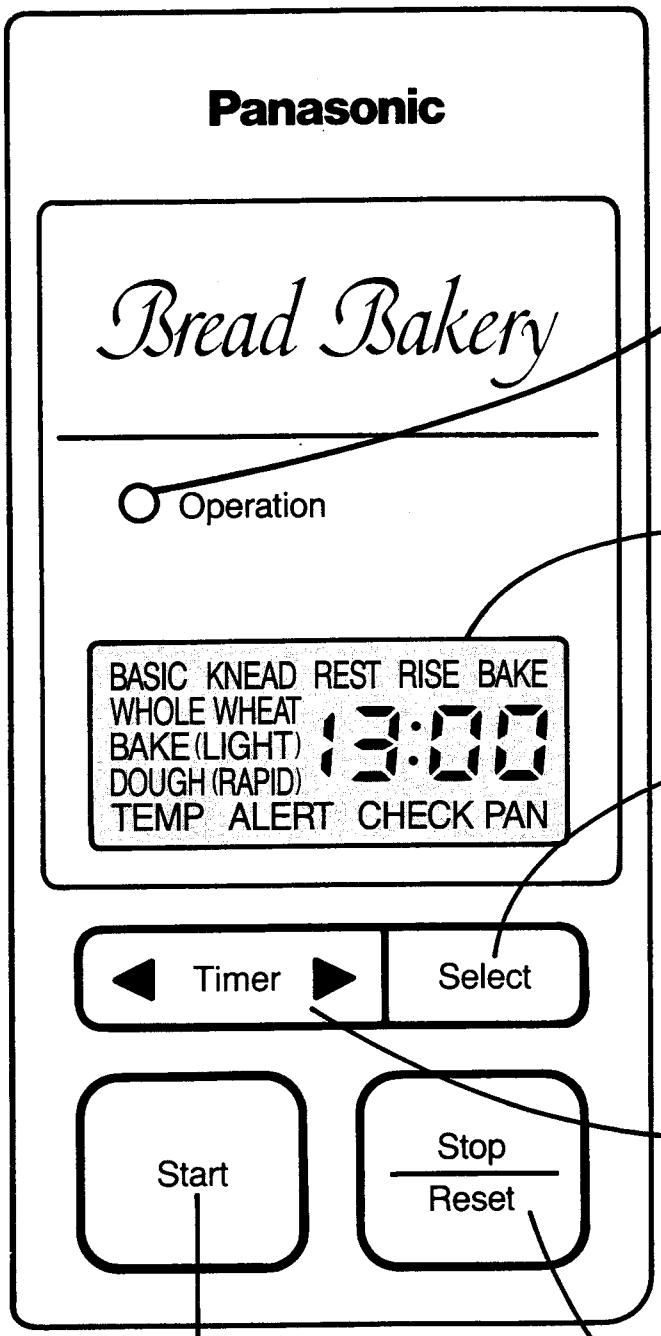
Cord storage compartment



Control Panel-Display/Functions

Be sure you understand the function of each pad before using the *Bread Bakery*™.

NOTE: The unit has a protective film overlay on the control panel to prevent scratching or marring during shipping.
You may peel this film off and discard it.



Indicating lamp
The red lamp will light when in operation.
It will flash when the bread baking or the dough making is completed.
It will also flash in a different frequency when operated in abnormal conditions.

Display window
All modes and indications are shown here for reference.

Select
Press to select the operation mode desired.
(For BAKE mode of BASIC, it is not necessary to press this pad.)
Each time the pad is pressed, the display will change accordingly.

Timer
Press these pads to set the timer.
- ▶ The timer will advance 10 minutes each time this pad is pressed.
- ◀ The timer will move back 10 minutes each time this pad is pressed.

(The timer setting will change rapidly if constant pressure is applied to the pads.)

Start
Press this pad to start operation or begin the timer.

Stop/Reset
Press this pad to stop operation or cancel the timer setting.
(To stop operation after the Start pad has been pressed, this pad must be pressed and held for 1 second.)

How to Use

Baking basic breads and whole wheat breads using the BAKE mode

Recipe examples

Basic: White Bread

Ingredients	
Bread flour	2 1/4 cups (10 1/2 oz.)*1
Dry milk	1 tablespoon (1/5 oz.)
Salt	1 teaspoon (1/5 oz.)
Butter	1 tablespoon (2/5 oz.)
Sugar	2 tablespoons (3/5 oz.)
Water	7/8 cup (7 fl.oz.)
Dry yeast	1 teaspoon (1/10 oz.)

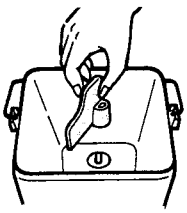
Whole Wheat: 100% Whole Wheat Bread

Ingredients	
Whole wheat flour	2 1/4 cups (10 1/2 oz.)*1
Dry milk	1 tablespoon (1/5 oz.)
Salt	1 teaspoon (1/5 oz.)
Butter	1 tablespoon (2/5 oz.)
Molasses	1 tablespoon (3/5 oz.)
Water	7/8 cup (7 fl.oz.)
Dry yeast	1 teaspoon (1/10 oz.)

*1 2 scoops of flour measured by the attached measuring cup, leveled at the top, will hold approximately this amount.

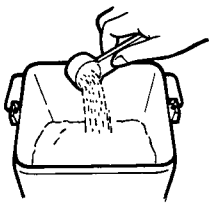
1 Remove the bread pan from the oven area.
Pull straight up, using the handle.

2 Mount the kneading blade on the shaft.



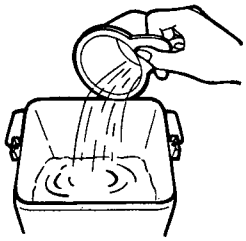
Be sure that there are no crumbs around the shaft.

3 Place all the ingredients *except the liquids and the yeast* inside the bread pan.



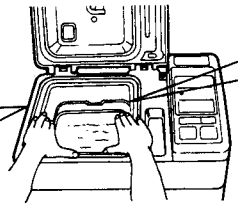
Flour, dry milk, salt, sugar, butter, etc., first.

4 Pour water and other liquids, if any, into the bread pan.



5 Place the bread pan inside the body.

Align the bread pan with guides on the left and right of the oven area.



Fold the handle down.

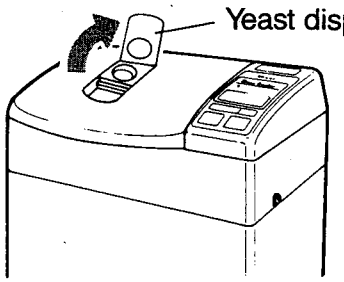
— Wipe off any moisture or foreign matter from the outside of the bread pan before inserting it into the oven area.

— Be sure the bread pan contacts the bottom of the oven area and clicks into place.
If the bread pan is not placed correctly, operation will not begin.

6 Close the top lid.

7

Fill the yeast dispenser with the correct amount of dry yeast.

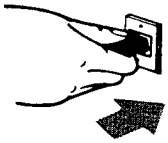


8

Close the yeast dispenser lid.

9

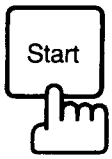
Plug into a 120 volt outlet.



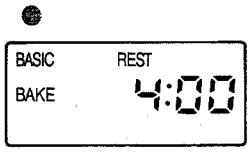
The display will light up.

10

Basic breads

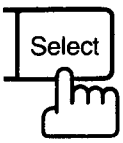


Press Start pad.

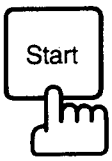


Rest begins.

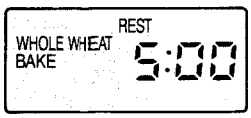
Whole wheat breads



Press this pad to select WHOLE WHEAT BAKE.



Press Start pad.



Rest begins.

—Operation begins in the REST condition with gentle heat to warm the bread pan and ingredients.

—A clicking noise may be heard during operation. This is not a malfunction.

—The time required for each of the steps from rest to bake will vary slightly according to factors such as voltage fluctuation and room temperature.

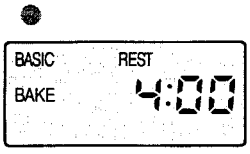
—During operation do not remove the pan, nor unplug the power cord.

If the indicating lamp blinks and the beeper sounds, refer to "Display Indications" (page 20).

11

After rest, the process will proceed to knead, then to rise and finally, bake.

Process: REST→KNEAD→RISE→BAKE

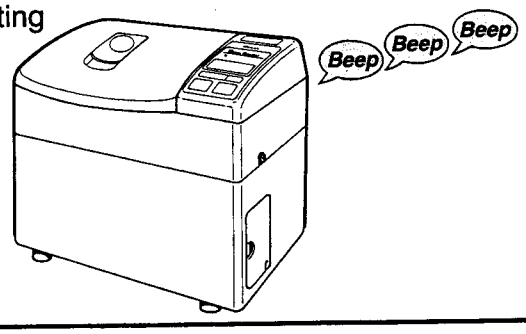


The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58...)

The above display is for BASIC-BAKE mode.

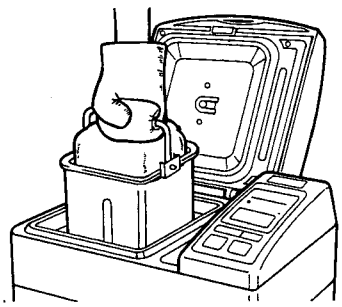
12

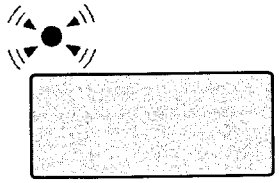
The beeper will sound eight times and the indicating lamp will flash when the bread is baked.



13

When the beeper stops, **promptly** open the lid and remove the bread pan using oven mitts.





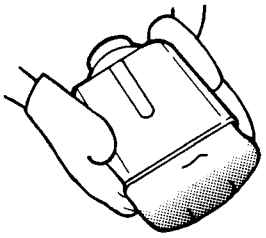
The display will go out when the beeper stops, but the indicating lamp will flash until the bread pan is removed for 1 hour.

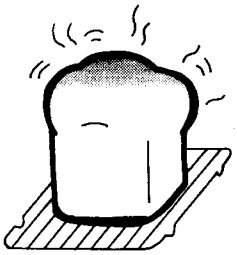
The bread pan will be very hot. Do not place it on any plastic surfaces. Handle carefully.

14

Turn the pan upside down.
Shake the pan several times to release the bread.

Place the bread on a wire rack to allow the steam to escape and allow it to cool.





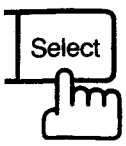
If the kneading blade comes out with the bread, use a heat-resistant plastic utensil to remove it.
A metal utensil may scratch the finish of the kneading blade.
The bread and the kneading blade will be very hot.

15

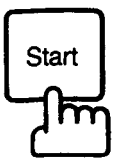
Unplug after use.

Baking basic breads and whole wheat breads using the BAKE (RAPID) mode

Follow the same steps as in pages 13—15 except step 10.
For step 10, follow the instructions below.



Press this pad to select BASIC-BAKE (RAPID) or WHOLE WHEAT-BAKE (RAPID) mode.



Press Start pad.

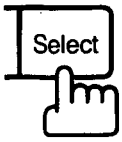
Rest begins.

The above display is for BASIC-BAKE (RAPID) mode.

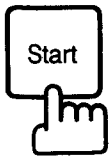
—Operation begins in the REST condition with gentle heat to warm the bread pan and ingredients.

Baking basic breads using the BAKE (LIGHT) mode

This mode is for BASIC only.
Follow the same steps as in pages 13—15 except step 10.
For step 10, follow the instructions below.

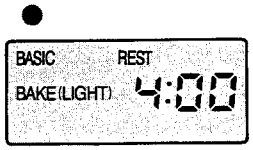


Press this pad to select BASIC-BAKE (LIGHT) mode.



Press Start pad.

Rest begins.



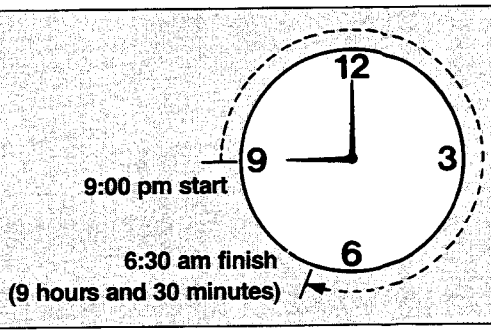
— Operation begins in the REST condition with gentle heat to warm the bread pan and ingredients.

Baking basic breads and whole wheat breads using the timer

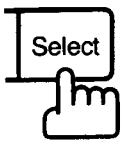
The timer cannot be used for the BAKE (RAPID) mode or the DOUGH mode.

Set the amount of time in which you want the bread to be completed.

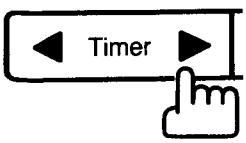
Example: If the present time is 9:00 pm, and you want the bread to be finished at 6:30 am tomorrow morning, set the timer to *9:30* (9 hours and 30 minutes), the time required until the completion of the bread.



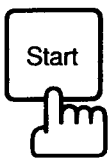
Follow the same steps as in pages 13—15 except step 10.
For step 10, follow the instructions below.



Press this pad to select the mode (not necessary for BASIC—BAKE mode).

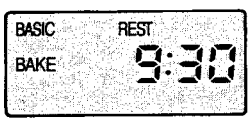


Press either of these pads to set the amount of time in which you want the bread to be baked.
(Time may be set for any length of time between 4 hours 10 minutes to 13 hours for BASIC, between 5 hours 10 minutes to 13 hours for WHOLE WHEAT.
See page 12 for further explanation of the timer pads.)



Press Start pad.

Rest begins.



The time remaining before bread is finished is displayed in hours and minutes.

The above display is for BASIC-BAKE mode.

— Operation begins in the REST condition with gentle heat to warm the bread pan and ingredients.

Making dough using the DOUGH mode

Recipe examples

Basic: Dinner Rolls

Ingredients

Bread flour	2 1/4 cups (10 1/2 oz.)*1
Dry milk	2 tablespoons (2/5 oz.)
Salt	1 teaspoon (1/5 oz.)
Butter	2 1/2 tablespoons (1 oz.)
Sugar	3 tablespoons (1 oz.)
Water	5/8 cup (5 fl.oz.)
Dry yeast	1 teaspoon (1/10 oz.)

Whole Wheat: Whole Wheat Bagels

Ingredients

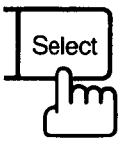
Whole wheat flour	1 1/8 cups (5 1/4 oz.)*2
Bread flour	1 1/8 cups (5 1/4 oz.)*2
Salt	1 teaspoon (1/5 oz.)
Butter	1 tablespoon (2/5 oz.)
Molasses	1 tablespoon (3/5 oz.)
Water	2/3 cup (5 1/3 oz.)
Dry yeast	1 1/2 teaspoons (1/5 oz.)

*1 2 scoops of flour measured by the attached measuring cup, leveled at the top, will hold approximately this amount.

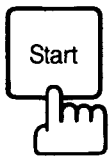
*2 1 scoop of flour measured by the attached measuring cup, leveled at the top, will hold approximately this amount.

See pages 13—14 for steps 1—9.

10



Press to select the BASIC DOUGH mode or the WHOLE WHEAT DOUGH mode.



Press Start pad.

Rest begins.

The remaining time is displayed in hours and minutes.

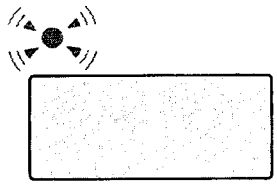
BASIC mode

WHOLE WHEAT mode

—Operation begins in the REST condition with gentle heat to warm the bread pan and ingredients.

11

The beeper will sound eight times and the indicating lamp will flash when the dough is completed.
Open the lid when the beeper stops.
Remove the bread pan.
Close the lid.
Unplug after use.



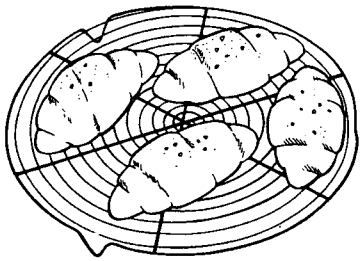
The display will go out when the beeper stops, but the indicating lamp will flash until the bread pan is removed for 1 hour.

12

Follow rest of the procedure according to each recipe directions on P.28—P.33 (Basic) and P.37 (Whole Wheat).

13

When baking is completed, remove from the oven, using your oven mitts and cool on a wire rack.



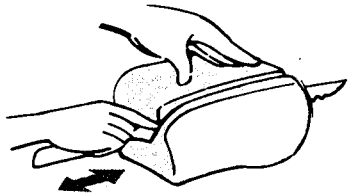
The timer cannot be used for this mode.

Slicing and Storing the Bread

Cool the bread on a wire rack before slicing or storing the bread.

Slicing homemade bread

Homemade bread can be cut with a bread knife.



Place the loaf on its side and cut with a sawing motion.

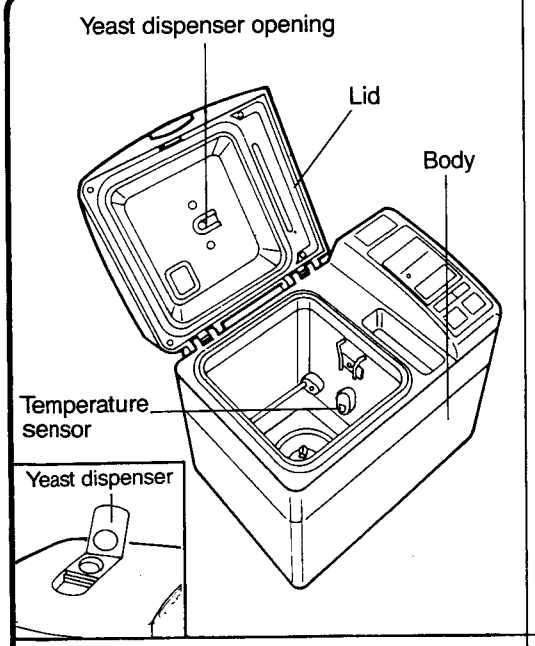
Storing homemade bread

After cooling the bread completely at room temperature, wrap it in a foil or a plastic bag to preserve freshness.
To enjoy the taste of freshly baked homemade bread, try to consume your bread as soon as possible.

For longer storage, wrap well and store in the freezer.
It is better to slice the loaf before freezing.

How to Clean

Before cleaning the unit, unplug and allow the unit to cool.



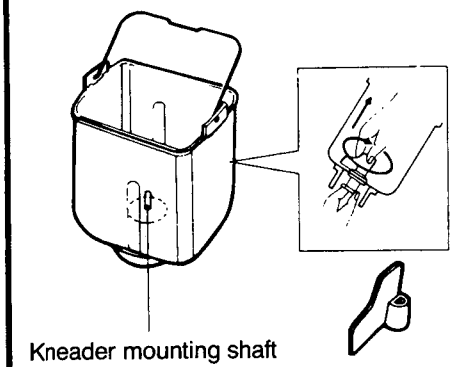
Body and Lid
Body and lid should be wiped clean with a damp cloth. Use only mild liquid detergent.

Do not use cleansers, steel wool pads, or other abrasive materials.

Do not use benzine, thinner, alcohol, etc.
Be careful of the yeast dispenser opening.

Temperature sensor
Wipe gently and avoid bending the temperature sensor.

Yeast dispenser
Wipe clean with a dry cloth. If a damp cloth is used, the dispenser must be allowed to dry completely before reuse.



Bread pan and kneading blade
Remove them from the body and wash with a sponge after each use.

The inside of the pan and kneading blade are coated with a non-stick finish. Avoid using harsh cleansers or sharp objects when cleaning.

Do not leave any part immersed in water. Promptly hand wash all parts of the bread pan and wipe dry.

Measuring cup and spoon
Rinse and wipe dry.

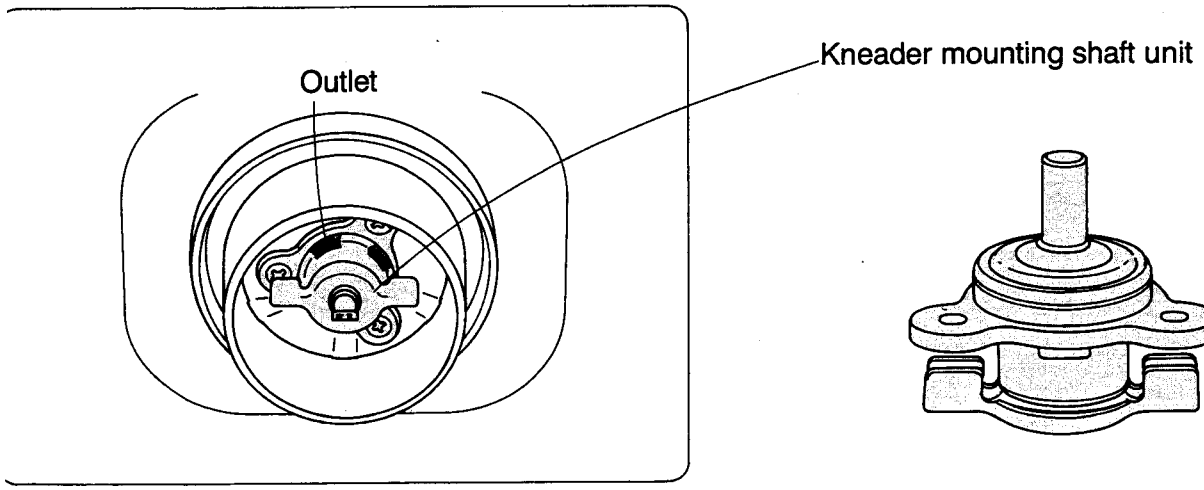
— Be sure that all moisture inside the unit and the bread pan has dried completely before storing.

Leakage of Bread Ingredients from Bread Pan

-After extended usage, a small quantity of ingredients may leak out from the outlet of the bread pan. The bread pan is designed so that the ingredients in the kneader mounting shaft unit may be discharged to prevent rotation stoppage.

-When the ingredients block the outlet and the kneader mounting shaft is no longer able to rotate, it is necessary to exchange the kneader mounting shaft unit for a new one.

Consult with your authorized Panasonic Service Center for exchange of the part.

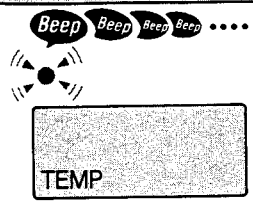
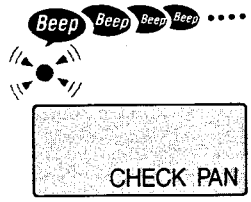
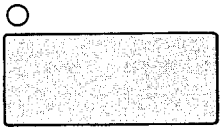


Specifications

Power supply	120 V AC 60 Hz
Power consumed	410 W
Capacity	Min. 1 1/8 cups (5 1/4 oz.) ~ Max. 2 1/4 cups (10 1/2 oz.) of bread flour/whole wheat flour
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector
Dimensions (H x W x D)	13″ x 14″ x 9 3/4″
Weight	approx. 16 lbs.
Accessories	Measuring cup Measuring spoon

Display Indications for Abnormal Conditions

When the Start pad is pressed

Display	Reason	How to reset
	The oven area is hot (above 105°F). This may occur during repetitive use. You must allow the unit to cool down before reusing.	When the oven area has cooled, all of the indications will go out. Press [Stop/Reset] pad, and [Start] pad.
Display lamp blinks. Beeper sounds. 	The bread pan either has not been placed or has been placed incorrectly in the unit.	Place the pan correctly and then press [Start] pad again. When the pan is placed correctly, all of the indications will go out. ○ 

During a power outage:

Display	Reason	How to reset
○ This display appears and operation stops.	There has been an interruption in the power supply (power failure, unplugging of the power cord, or a malfunctioning of household fuse or breaker).	If the outage lasts longer than 10 minutes, the operation of the unit stops. Remove the dough and start again using all new ingredients. If the interruption in the power supply is momentary, the operation will not be affected.
● Operation continues	There has been a 10-minute or less power outage. (The power plug has been inadvertently pulled out or the breaker has activated.) Alert indicator appears in the display.	If the power is restored within 10 minutes, the bread maker will operate again. However, the bread may not turn out well.

About the motor protection device.

If the unit is overloaded and an excessive force is applied to the motor, the protection device will stop the motor. After approximately 30 minutes, the motor will automatically start running again. It is recommended to restart with fresh ingredients.

Remedy 1

If the kneading blade is restricted by hard dough, take out the dough. The unit will restart 30 minutes later.

Remedy 2

Check to see if the blade spindle of the bread pan can rotate. If it can rotate, restart the bread maker after 30 minutes. If it cannot rotate, service will be required.

Before Calling for Service

Please check the following: / BAKING RESULTS:				Operation indicating lamp does not light and "REST" does not appear on the display.	Display "CHECK PAN".	Smoke emitted from steam vent (on back of unit). Burning smell.	Sides of bread collapse and bottom is damp.
Self-resetting motor protector activated. (The motor resets after half an hour Before resuming operation. make sure the kneader mounting shaft rotates.)				○			
OPERATIONAL ERRORS	Unplugged.			○			
	Bread pan not placed correctly.			○	○		
	Ingredient spilled on heater element.					○	
	Power outage (display [0:00]).						
	Stop/Reset pad was pressed after starting.						
	Top lid was open during operation.						
	Mode selection was wrong (DOUGH mode was chosen).						
	Bread left in bread pan too long after baking.						○
	Bread sliced just after baking (Steam was not allowed to escape).						
	Water added after kneading flour.						
	Kneading blade not installed in pan.						
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough				
			Too much				
		Yeast	Not enough				
			Too much				
			No yeast				
		Water	Not enough				
			Too much				
		No sugar					
	Ingredients used other than prescribed.						
	Flour	Old flour used.					
		Wrong type of flour used.					
	Yeast	Yeast was added directly to flour, (not to yeast dispenser).					
		Old yeast used.					
		Wrong type of yeast used.					
	Cold water used, instead of lukewarm water in cold temperature.						

ad rises much.	Bread doesn't rise enough.	Unleavened or not leavened enough				Underbaked.	Slices unevenly and is sticky.
		Top of bread floured.	Under-browned.	Browned and floured sides, center sticky and raw.	Sides brown but flour coated bottom.		
			○			○	
			○			○	
			○			○	
						○	
							○
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Recipes

The timer may be used for recipes marked with Ⓣ.
BAKE (RAPID) mode may be used for recipes marked with Ⓡ.
The timer and the BAKE (RAPID) mode may not be used at the same time.

ⓉⓇ Basic White Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
7/8 cup	water
1 teaspoon	dry yeast

ⓉⓇ Double Bran Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	brown sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/3 cup (1 oz.)	bran flakes
1/4 cup (3/4 oz.)	toasted bran
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

ⓉⓇ Anadama Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	dry milk
1 teaspoon	salt
1/4 cup (1/2 oz.)	cornmeal
1 tablespoon	molasses
1 tablespoon	olive oil
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Carrot-spice Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 oz.)	carrots, grated
2 teaspoons	allspice
1 tablespoon	honey
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast

ⓉⓇ Bran Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	brown sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
3 tablespoons	wheat bran
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Cracked Wheat-Sunflower Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 oz.)	cracked wheat cereal
1/4 cup (1 oz.)	unsalted sunflower seeds
1 tablespoon	honey
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Cranberry Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon + 1 teaspoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
3/8 cup (3 fl.oz.)	cranberry juice
1/2 cup (4 fl.oz.)	water
1 1/2 teaspoons	dry yeast

Ⓡ Egg Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon + 1 teaspoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1	small egg
3/4 cup (6 fl.oz.)	milk, or enough to make 15/16 cup with the whole egg
1 teaspoon	dry yeast

Fruit Nut Bran Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	brown sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (4/5 oz.)	bran flakes
3 tablespoons	toasted bran
1/4 cup (4/5 oz.)	sliced almonds
1/4 cup (1 2/5 oz.)	dried fruit bits
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

This bread should be baked in BAKE (LIGHT) mode.

ⓉⓇ Herb Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
2 tablespoons	parsley
1 tablespoon	caraway seeds
1 tablespoon	dill
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Irish Soda Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	sugar
1 teaspoon	salt
1 tablespoon	butter
1/2 cup (2 9/10 oz.)	raisins
2 tablespoons	caraway seeds
1 teaspoon	baking soda
1 cup (8 fl.oz.)	buttermilk
1 1/2 teaspoons	dry yeast

This bread should be baked in BAKE (LIGHT) mode.

Ⓡ Milk Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	sugar
1 teaspoon	salt
1 tablespoon	butter
15/16 cup (7 1/2 fl.oz.)	milk
1 teaspoon	dry yeast

Basic Bake mode

Multigrain Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	whole wheat flour
2 tablespoons	soy flour
2 tablespoons	triticale flour*
1 teaspoon	millet flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 teaspoon	cornmeal
1 tablespoon	cracked wheat cereal
2 tablespoons	bran flakes
1 teaspoon	flax seeds
1 tablespoon	honey
1 cup	water
1 teaspoon	dry yeast

* If triticale flour is unavailable, use:
1 tablespoon of all purpose flour and
1 tablespoon of rye flour.

Ⓡ Oatmeal Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	sugar
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (4/5 oz.)	oatmeal
1/2 cup (4 fl.oz.)	milk
1/2 cup (4 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Oatmeal-Applesauce Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (4/5 oz.)	oatmeal
1/4 cup (2 1/10 oz.)	applesauce
1/2 teaspoon	cinnamon
5/8 cup (5 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Orange Bread

INGREDIENTS

2 1/4 cups	bread flour
1 teaspoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 tablespoon	orange zest, chopped
7/16 cup (3 1/2 fl.oz.)	orange juice
1/2 cup (4 fl.oz.)	water
1 teaspoon	dry yeast

Pepperoni Bread

INGREDIENTS

2 1/4 cups	bread flour
2 tablespoons	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/2 cup (2 oz.)	pepperoni, chopped
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

Cheese & Pepperoni Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1/4 cup (1 oz.)	pepperoni, chopped
1/4 cup (1 1/5 oz.)	provolone cheese, chopped
2 teaspoons	Parmesan cheese, grated
1/2 teaspoon	garlic powder
1/2 teaspoon	onion powder
1/4 teaspoon	oregano
1 teaspoon	olive oil
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Poppy Seed-Lemon Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
2 tablespoons	poppy seeds
1 tablespoon	lemon peel
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Pumpkin Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 4/5 oz.)	pumpkin, cooked and mashed
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Potato Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
3 tablespoons	instant mashed potato flakes
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Raisin Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 1/2 oz.)	raisins
1/2 tablespoon	cinnamon, optional
7/8 cup	water
1 teaspoon	dry yeast

This bread should be baked in BAKE (LIGHT) mode.

Pumpernickel Bread

INGREDIENTS

2 cups (9 1/2 oz.)	bread flour
1/4 cup (1 oz.)	rye flour
1/4 cup (1 1/3 oz.)	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
3 tablespoons	cornmeal
2 tablespoons	cocoa
2 tablespoons	molasses
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓣ Rye Bread

INGREDIENTS

2 1/4 cups	bread flour
1/4 cup (1 oz.)	rye flour
2 tablespoons	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

Basic Bake mode

Rye Bread with Onions and Caraway

INGREDIENTS

2 1/4 cups	bread flour
1/4 cup (1 oz.)	rye flour
2 tablespoons	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 1/5 oz.)	onions, chopped
1 1/2 teaspoons	caraway seeds
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast

Ⓣ Ⓡ Walnut Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 oz.)	walnuts, chopped
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Spicy Cheese Loaf

INGREDIENTS

2 1/4 cups	bread flour
2 teaspoons	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 teaspoon	dry mustard
1/4 teaspoon	black pepper
1/2 cup (1 4/5 oz.)	Cheddar cheese, shredded
1 tablespoon	Worcestershire sauce
7/8 cup	water
1 teaspoon	dry yeast

Ⓡ Yogurt Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
2 tablespoons	sesame seeds
1/2 cup (4 1/2 oz.)	yogurt
1/2 cup (4 fl.oz.)	water
1 teaspoon	dry yeast

Swedish Limpa

INGREDIENTS

2 1/4 cups	bread flour
1/4 cup (1 oz.)	rye flour
2 tablespoons	brown sugar
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 tablespoon	orange peel, chopped
1 1/2 teaspoons	caraway seeds
1/2 teaspoon	fennel seed
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Zucchini Bread

INGREDIENTS

2 1/4 cups	bread flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 oz.)	walnuts, chopped
1 teaspoon	cinnamon
1/2 teaspoon	ground cloves
3 tablespoons	zucchini, grated
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast

Dinner Rolls

INGREDIENTS (Yield 12)

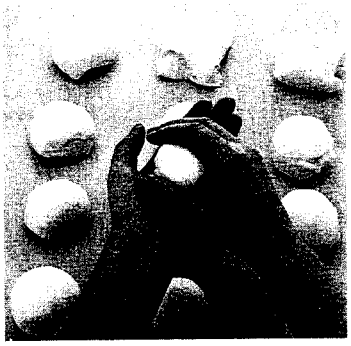
2 1/4 cups	bread flour
3 tablespoons	sugar
1 teaspoon	salt
2 tablespoons	dry milk
2 1/2 tablespoons	butter or margarine
5/8 cup (5 fl.oz.)	water
1 teaspoon	dry yeast
1	egg, beaten for brushing on top
3/4 tablespoon	poppy seeds, optional for sprinkling on top
3/4 tablespoon	sesame seeds, optional for sprinkling on top

Variation: Whole Wheat Dinner Rolls.
Use 1 1/2 cups bread flour instead of 2 1/4.

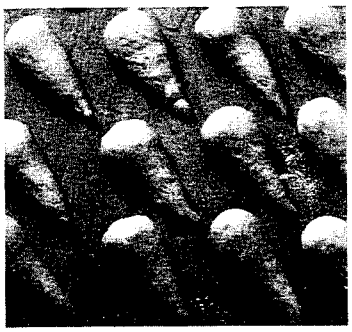
METHOD

1 Make the dough according to instructions on P.17.

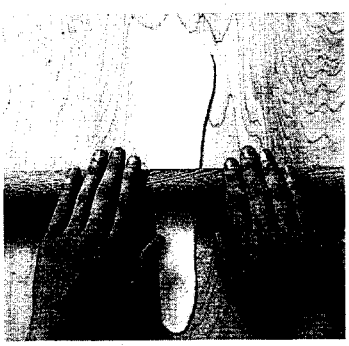
2 Divide the dough into 12 equal portions. Roll each portion into a ball. Cover with a plastic wrap and rest for 20 minutes.



3 Roll one end of the ball on a lightly floured surface to make a cone.

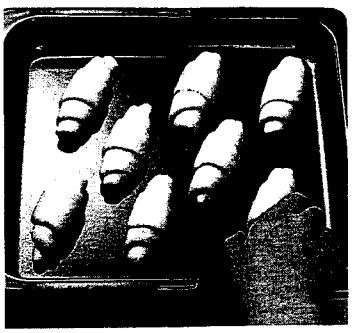


4 Roll each cone into a wedge shape, approximately 1/4 inch thick, using a rolling pin.



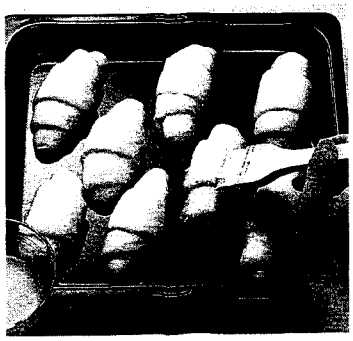
5 Starting with the wider end, roll up the wedge loosely towards the narrower end.

6 Place seam side down on a greased baking pan.



7 Spray water on top. Proof at 90°F for 30 to 50 minutes or until nearly doubled.

8 Brush rolls with beaten egg, sprinkle with poppy seeds or sesame seeds if desired.



9 Bake in 350°F oven for 10 to 15 minutes or until golden brown.

Basic Dough mode

Brioche

INGREDIENTS (Yield 8)

2 1/4 cups	bread flour
1 1/2 tablespoons	sugar
1 tablespoon	dry milk
1 teaspoon	salt
1/4 cup (2 fl.oz.)	water
6 tablespoons	butter or margarine
3 large	eggs
2 teaspoons	dry yeast
1	egg, beaten for brushing on top

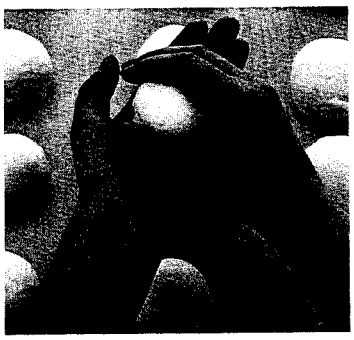
8 brioche or cake cups

METHOD

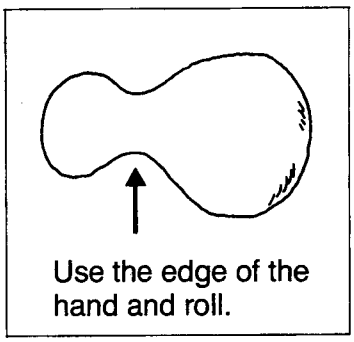
1 Make the dough according to instructions on P.17.

2 Place the dough in a greased bowl. Cover. Rest the dough in the refrigerator for 30 minutes.

3 Divide the dough into 8 equal portions. Roll each portion into a ball. Cover with a plastic wrap and rest for 20 minutes.

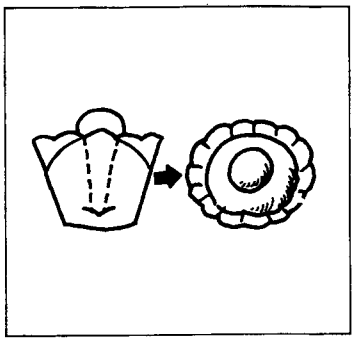


4 Using the edge of the hand, pinch off about one-fourth of the dough without detaching it. Roll the dough on the bench so that both parts are round.

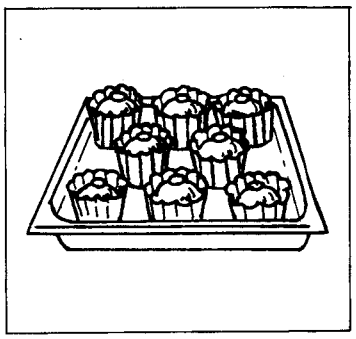


Use the edge of the hand and roll.

5 Place the dough in the tin large-end first. With fingertips, press the small ball around its circumference into the large one.



6 Place tins on baking pan. Spray water on top. Proof at 90°F for 30 to 50 minutes or until the larger ball rises above the tin.



7 Brush with beaten egg.

8 Bake in 350°F oven for 10 to 15 minutes or until golden brown.

Croissants

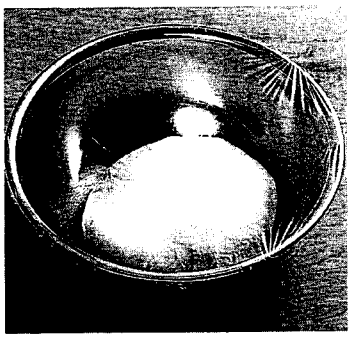
INGREDIENTS (Yield 12)

2 1/4 cups	bread flour
1 1/2 tablespoons	sugar
2 tablespoons	dry milk
1 teaspoon	salt
2/3 cup (5 1/3 fl.oz.)	water
1 1/2 tablespoons	butter or margarine
2 teaspoons	dry yeast
5 oz.	butter or margarine, chilled for folding in the dough
1	egg, beaten for brushing on top

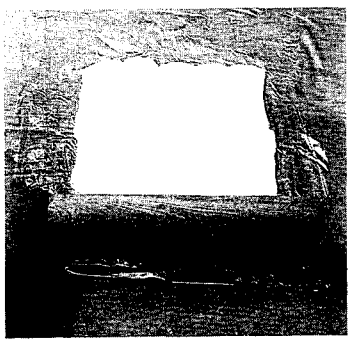
METHOD

1 Make the dough according to instructions on P.17.

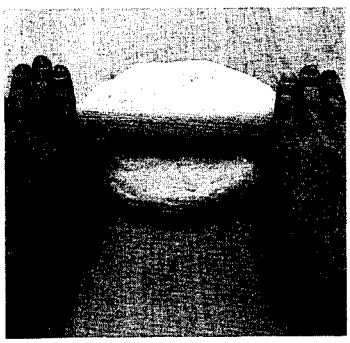
2 Place the dough in a greased bowl. Cover. Rest the dough in the refrigerator for 30 minutes.



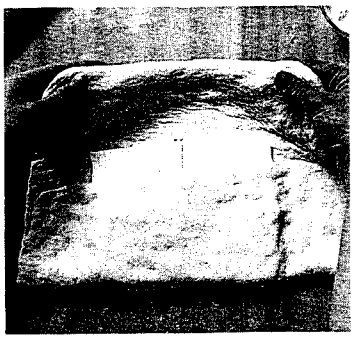
3 Roll 5 oz. of chilled butter between two sheets of waxed paper into a 8 x 7 inch rectangle. Place back in the refrigerator. Chill at least 1 hour.



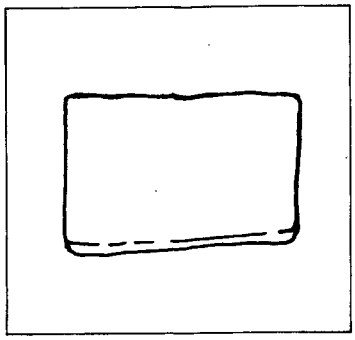
4 Roll out the dough on a lightly floured surface into a 10 x 10 1/2 inches rectangle.



5 Place the rolled out butter over two-thirds of the dough. Fold the third without butter over the center third.

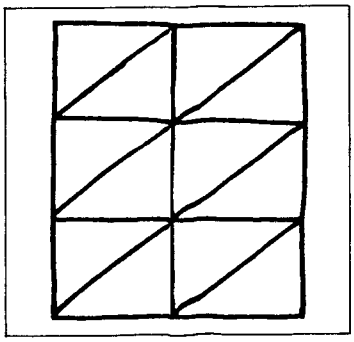


6 Fold the remaining third on top. Seal edges. Rest the dough in the refrigerator for 20 to 30 minutes.

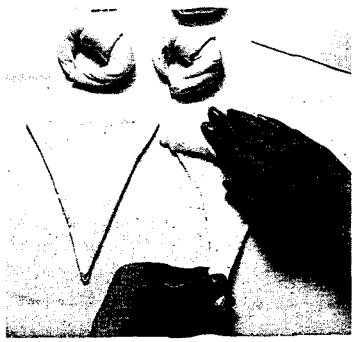


7 Place the dough at right angles to the previous position in #5. Roll out into 10 x 10 1/2 inches. Fold into thirds. Wrap and place into refrigerator for 20 to 30 minutes. Fold and roll twice more. Wrap and chill after each rolling. After the final folding, chill several hours or overnight.

8 Cut dough crosswise into thirds. Cut each third in thirds. Cut each third diagonally to form two triangles.

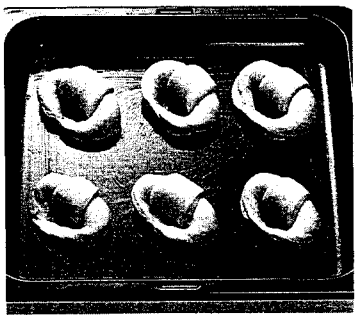


9 Roll up each triangle loosely, starting from the side opposite the point. Curve ends.



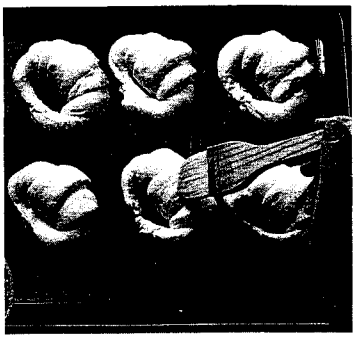
Basic Dough mode

10 Place seam side down on a greased baking pan.

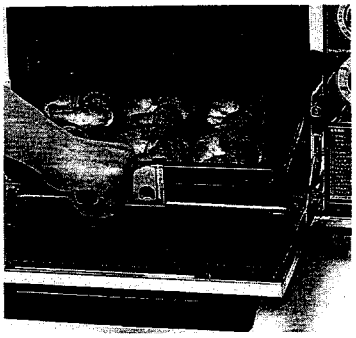


11 Spray water on top. Proof at 90°F for 30 to 50 minutes or until nearly doubled.

12 Brush croissants with beaten egg.



13 Bake in 375°F oven for 10 to 15 minutes or until golden brown.



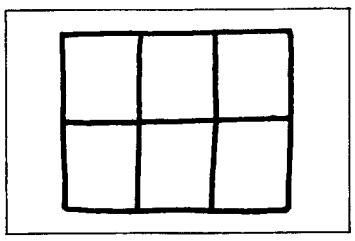
Variation: Danish Pastries

INGREDIENTS (Yield 6)	
1 3/4 cups (8 1/5 oz.)	bread flour
3/4 cup (3 1/2 oz.)	cake flour
2 1/2 tablespoons	dry milk
3/4 teaspoon	salt
3 1/2 tablespoons (1.4 oz.)	butter
1/2 cup (4 fl.oz.)	water
2 teaspoons	dry yeast
1/2 cup	butter or margarine for folding in the dough
1	egg, beaten for brushing on top
Fillings	
1/2 — 3/4 cup	apricot jam or marmalade
1/4 — 1/3 cup	canned fruit filling or preserves
1/2 — 3/4 cup	nut streusel
1/2 — 3/4 cup	cheese filling

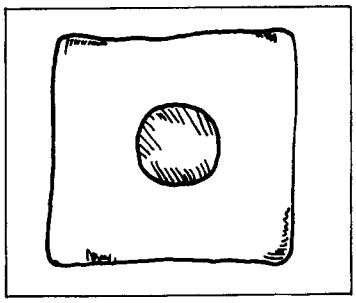
METHOD

1 Follow steps 1 to 6 on P.30. Follow step 7, but repeat the process of folding into thirds and placing in the refrigerator four times, instead of three. Finally, wrap and chill for several hours or overnight.

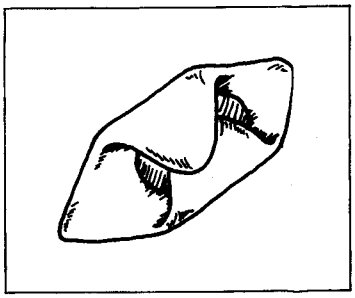
2 Roll out the dough into 10 x 10 1/2 inches. Cut into 6 squares. Roll each out into about 7 inch square.



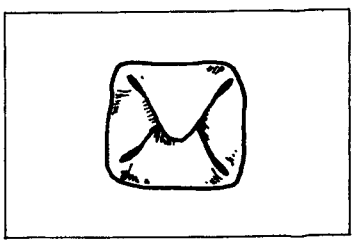
3 Place the filling of your choice in the center of each square. Brush the four corners lightly with water to help them seal when pressed together.



4 Fold two opposite corners over the center. Press down firmly to seal together.



5 Fold the other two corners over the center and press all four corners tightly together.



6 Place on greased baking pan. Spray water on top.

7 Proof, brush with beaten egg and bake as croissants.

French Bread (Baguette)

INGREDIENTS (Yield 2)	
2 1/4 cups	bread flour
1 teaspoon	salt
1 1/2 teaspoons	sugar
1 1/2 teaspoons	butter or margarine
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast
2 tablespoons	poppy seeds, optional for sprinkling on top

METHOD

1 Make the dough according to instructions on P.17.

2 Divide the dough into 2 equal portions. Roll each portion into a ball.

3 Place the dough in a greased bowl. Cover. Rest for about 20 minutes. (Place in the refrigerator during the summer time.)

4 Roll each ball into a rectangle, using a rolling pin.

5 Starting at one short edge, roll the dough up tightly into a thin log, pinching the edges to seal. Taper and round ends.

6 Place on a greased baking pan. Spray water on top. Proof at 90°F for 60 minutes or until nearly doubled.

7 Brush with water. With a sharp knife, make 3 or 4 diagonal cuts about 1/4 inch deep across top of the logs.

8 Sprinkle with poppy seeds if desired.

9 Bake in 375°F oven for 25 to 30 minutes or until golden brown.
If your oven allows for steaming, bake with steam for first 10 minutes.

Danish Rolls

INGREDIENTS (Yield 10)	
1 3/4 cups (8 1/5 oz.)	bread flour
1/2cup (2 1/3 oz.)	all purpose flour
4 tablespoons	sugar
3 tablespoons	dry milk
1 teaspoon	salt
1/3 cup (2 1/10 oz.)	butter or margarine
1/2 cup (4 fl.oz.)	water
1	small egg
2 teaspoons	dry yeast
1/3 cup (3 oz.)	raisins, for filling
1/4 cup (2/3 oz.)	sliced almonds,
1/2 cup (2 oz.)	or mixed nuts, chopped for rolling in
1 tablespoon	cinnamon, for filling
2 tablespoons	granulated sugar, for filling
1	egg, beaten for brushing on top

METHOD

1 Make the dough according to instructions on P.17.

2 Place the dough in a greased bowl. Cover. Rest the dough in a refrigerator for 30 minutes.

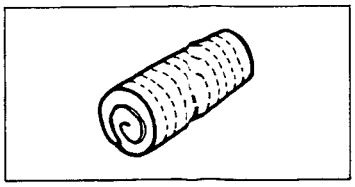
3 Roll out the dough on a lightly floured surface into a 10 x 16 inch rectangle.

4 Spread the filling over the dough.

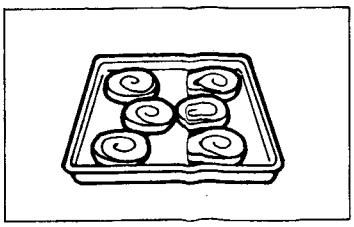
5 Starting at one short edge, roll the dough up tightly into a log.

6 Brush with beaten egg over the sealed end.

7 Cut the log into 10 equal portions.



8 Place on a greased baking pan. Spray water on top. Proof at 90°F for 20 to 30 minutes.



9 Brush rolls with beaten egg.

10 Bake in 375°F oven for 10 to 15 minutes or until golden brown.

Basic Dough mode

Doughnuts

INGREDIENTS (Yield 12)	
1 1/2 cups (7 oz.)	bread flour
3/4 cup (3 1/2 oz.)	all purpose flour
3 tablespoons	sugar
2 tablespoons	dry milk
1 teaspoon	salt
2 1/2 tablespoons	butter or margarine
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast
Toppings	
3 oz.	semi sweet chocolate, melted
1/2 cup (2 oz.)	blanched almonds, chopped
1/2 cup	powdered sugar
1/2 cup	whipped cream
1/2 cup (2 3/4 oz.)	cinnamon sugar

METHOD

1 Make the dough according to instructions on P.17.

2 Divide the dough into 12 equal portions. Roll each portion into a ball.

3 Place on a lightly floured surface. Cover with a plastic wrap and rest for 20 minutes.

4 Shape each ball as desired, in a ring, twisted, or in an oval shape. Place on a greased baking pan.

5 Proof at 90°F for 30 minutes or until nearly doubled.

6 Deep fry the doughnuts in 360°F oil until golden brown. Let cool.

7 Garnish with your choice of toppings.

8 If desired, cut a hole on one end of doughnut and fill with jelly or your favorite filling.

Pizza

INGREDIENTS (Yield 4)	
2 1/4 cups	bread flour
1 teaspoon	salt
1 1/2 teaspoons	vegetable oil
3/4 cup (6 fl.oz.)	water
1 teaspoon	dry yeast
2/3 cup (10 oz.)	pizza sauce, for brushing on top
2 cups (8 oz.)	mozzarella cheese, for sprinkling on top

METHOD

1 Make the dough according to instructions on P.17.

2 Divide the dough into 4 equal portions. Roll each portion into a ball.

3 Place on a lightly floured surface. Cover with a plastic wrap and rest for 20 minutes.

4 Roll out each ball into a flat circle.

5 Place on a greased baking pan. Prick the surface with a fork.

6 Brush with 2 tablespoons pizza sauce. Sprinkle mozzarella cheese on top. Garnish with ingredients of your choice.

7 Bake in 500°F oven for 12 to 15 minutes or until ingredients are cooked and the dough is crisp and slightly brown.

Ⓣ Ⓡ 100% Whole Wheat Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 tablespoon	molasses
7/8 cup	water
1 teaspoon	dry yeast

Ⓣ Ⓡ Light Whole Wheat Bread (50% Whole Wheat Bread)

INGREDIENTS

1 1/8 cups (5 1/4 oz.)	whole wheat flour
1 1/8 cups (5 1/4 oz.)	bread flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 tablespoon	molasses
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓣ Ⓡ Millet Bread

INGREDIENTS

1 1/8 cups (5 1/4 oz.)	whole wheat flour
1 1/8 cups (5 1/4 oz.)	bread flour
1/4 cup (1 2/5 oz.)	millet flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
3 tablespoons	toasted bran
1 tablespoon	molasses
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

Multigrain Bread II

INGREDIENTS

1 1/8 cups (5 1/4 oz.)	whole wheat flour
1 cup (4 7/10 oz.)	bread flour
2 tablespoons	soy flour
2 tablespoons	triticale flour*
1 tablespoon	oats
2 tablespoons	toasted bran
1 tablespoon	cracked wheat cereal
1 teaspoon	millet flour
1 teaspoon	flax seeds
1 teaspoon	cornmeal
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 tablespoon	molasses
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

* If triticale flour is unavailable, use:
  1 tablespoon of all purpose flour and
  1 tablespoon of rye flour.

Ⓣ Ⓡ Seven Grain Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1/4 cup (1 2/5 oz.)	7-grain cereal
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
2 teaspoons	molasses
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

Ⓣ Ⓡ Triticale Honey Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1/4 cup (1 2/5 oz.)	triticale flour*
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1 teaspoon	honey
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

* If triticale flour is unavailable, use:
  2 tablespoons of all purpose flour and
  2 tablespoons of rye flour.

Whole Wheat Bake mode

Ⓡ Whole Wheat Apple-Raisin Bread

INGREDIENTS

1 1/8 cups (5 1/4 oz.)	whole wheat flour
1 1/8 cups (5 1/4 oz.)	bread flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (2 oz.)	apple sauce
1/4 cup (1 1/2 oz.)	raisins
1/2 teaspoon	cinnamon
2/3 cup (5 1/3 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Whole Wheat Irish Soda Bread

INGREDIENTS

1 1/8 cups (5 1/4 oz.)	whole wheat flour
1 1/8 cups (5 1/4 oz.)	bread flour
1 teaspoon	salt
1/2 tablespoon	butter
1/2 cup (3 oz.)	raisins
1 teaspoon	baking soda
1 cup (8 fl.oz.)	buttermilk
2 tablespoons	caraway seeds
1 1/2 teaspoons	dry yeast

Ⓣ Ⓡ Whole Wheat Date-Nut Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/3 cup (1 1/2 oz.)	dates, chopped
1/4 cup (1 oz.)	pecan nuts, chopped
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓣ Ⓡ Whole Wheat Oat Bran Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 1/4 oz.)	oat bran
1 tablespoon	molasses
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓣ Ⓡ Whole Wheat Honey-Walnut Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 oz.)	walnuts, chopped
2 teaspoons	honey
15/16 cup (7 1/2 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Whole Wheat Orange Anise Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
2 tablespoons	orange zest
1 1/2 teaspoons	anise
1/2 cup (4 fl.oz.)	orange juice
1/2 cup (4 fl.oz.)	water
1 teaspoon	dry yeast

Ⓣ Ⓡ Whole Wheat Peanut Sesame Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 tablespoon	brown sugar
1 teaspoon	salt
1/4 cup (2 oz.)	peanut butter
2 tablespoons	sesame seeds
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Whole Wheat Yogurt Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	sugar
1 tablespoon	butter
2 tablespoons	sesame seeds
1/2 cup (4 1/2 oz.)	yogurt
1/2 cup (4 fl.oz.)	water
1 teaspoon	dry yeast

Ⓡ Whole Wheat Prune Bread

INGREDIENTS

2 1/4 cups	whole wheat flour
1 tablespoon	dry milk
1 teaspoon	salt
1 tablespoon	butter
1/4 cup (1 oz.)	prunes, chopped
1 tablespoon	molasses
1 cup (8 fl.oz.)	water
1 teaspoon	dry yeast

Whole Wheat Dough mode

Whole Wheat Bagels

INGREDIENTS (Yield 6)	
1 1/8 cups (5 1/4 oz.)	bread flour
1 1/8 cups (5 1/4 oz.)	whole wheat flour
1 teaspoon	salt
1 tablespoon	butter
2 tablespoons	molasses
2/3 cup (5 1/3 oz.)	water
1 1/2 teaspoons	dry yeast
3/4 tablespoon	poppy seed, optional for sprinkling on top
3/4 tablespoon	sesame seeds, optional for sprinkling on top

METHOD

1 Make the dough according to instructions on P.17.

2 Rest in a greased covered bowl in refrigerator for 20 minutes.

3 Divide the dough into 6 equal portions. Roll each portion on a lightly floured surface into a log, approximately 3/4 inch thick and 8 inches long, using the palm of your hand.

4 Seal the ends together tightly to make a ring with a 1 1/2 to 2 inch hole in the center.

5 Place on a greased baking pan. Spray water on top. Proof at 90°F for 30 minutes to 45 minutes.

6 Bring 1 gallon water with 1 tablespoon sugar to a boil.

7 Reduce to a simmer. Cook 4 or 5 bagels at a time for 7 minutes, turning once. Drain well.

8 Place on a greased baking pan.

9 Sprinkle tops with poppy seeds or sesame seeds, if desired.

10 Bake in 450°F oven for 25 to 30 minutes until golden brown, turning them over after half the baking time.

Whole Wheat Soft Pretzels

INGREDIENTS (Yield 8)	
1 1/8 cups (5 1/4 oz.)	bread flour
1 1/8 cups (5 1/4 oz.)	whole wheat flour
1 tablespoon	dry milk
1/2 teaspoon	salt
1 tablespoon	shortening
2 tablespoons	molasses
5/8 cup (5 fl.oz.)	water
1 teaspoon	dry yeast
1	egg, beaten for brushing on top
3/4 tablespoon	black sesame seeds, optional for sprinkling on top
1/4 cup (2 oz.)	coarse salt, optional for sprinkling on top

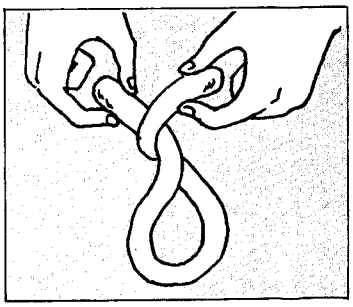
METHOD

1 Make the dough according to instructions on P.17.

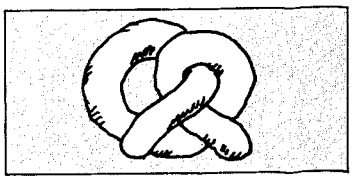
2 Divide the dough into 8 equal portions. Roll each portion on a lightly floured surface into a ball. Cover with a plastic wrap and rest for 20 minutes.

3 Using the palm of the hand, roll each unit on a lightly floured surface into a rope of about 10 inches long.

4 Twist once where the dough overlaps.



5 Lift ends across to opposite edges. Tuck ends under.



6 Place on a greased baking pan. Spray water on top. Proof at 90°F for 30 to 50 minutes.

7 Brush with beaten egg.

8 Bake in 375°F oven for 15 to 22 minutes.

Problems and Causes on Breads Baked in Dough mode

	Problem	Causes
Shape	Poor volume	Measurement errors (too much salt / too little liquid / too little yeast) Wrong type of flour used Oven too hot
	Too much volume	Measurement errors (too little salt / too much yeast) Over proofed
	Poor shape	Too much liquid Wrong type of flour used Old flour used Improper shaping or proofing
	Split or burst crust	Under proofed Insufficient water Oven too hot Insufficient water sprayed Uneven heat in oven
Texture & Crumb	Too dense	Measurement errors (too much salt / too little liquid / too little yeast) Under proofed
	Too coarse or open	Measurement errors (too much liquid / too much yeast) Over proofed Pan too large
	Poor texture or crumby	Wrong type of flour used Too little salt Over proofed Over temperature too low

	Problem	Causes
Crust	Too dark	Measurement errors (Too much sugar or milk) Insufficient proofing Oven temperature too high Baking time too long Insufficient water sprayed
	Too pale	Measurement errors (Too little sugar or milk) Over proofed Oven temperature too low Baking time too short Too much water sprayed
	Too thick	Measurement errors (Too little sugar or fat) Baked too long and/or at wrong temperature Too little water sprayed
Flavor	Poor flavor	Inferior, spoiled, or rancid ingredients Under or over proofed

Q & A

Q May I open the lid during operation?

A You may observe the initial processes up to and during kneading. However, it is not recommended to open the lid during the rising and baking processes because the heat, necessary to build up within the unit, may escape.

Q Are the parts of the unit dishwasher-safe?

A No. Follow instructions on P.18 on how to clean the parts.

Q The blade does not come off after baking, what should I do?

A Fill 1/4 of bread pan with warm water. Leave aside for about 5 minutes, then try to remove the blade again.

Q May I use home-ground or home-milled flour?

A No. Home ground or home milled flour is too coarse for breads baked in *Bread Bakery*™.

Q May I use whole grains or coarse cracked grains?

A No, it is not recommended. The bread will be low as the grains will cut the gluten network of the dough.

Q The top of the bread is very uneven. Why?

A At the gas releasing process, the kneading blade turned the dough upside down, leaving an uneven surface on the top. This happens by chance, and it is not due to the malfunctioning of the unit.